SANDWICHES & PASTRIES	
HUMMUS & FETA WRAP avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (554kcal)	10
FISH FINGER WRAP cod goujons, tartare sauce, iceberg lettuce (964kcal)	13
SOURDOUGH CLUB SANDWICH grilled chicken, Ayrshire bacon, beef tomato, Gruyère cheese, fried egg, iceberg lettuce (846kcal)	13
NEW YORK STRIP STEAK ROLL Grilled sirloin, melted Gorgonzola, roasted onion mayonnaise, baby watercress, brioche roll (889kcal)	14
B.L.T ROLL Ayrshire bacon, iceberg lettuce, beef tomato, avocado mayo (641kcal)	12
all served with slaw / available until $5p$	m
BREAKFAST MUFFINS choice of: sweet cured bacon, fried eggs, Cumberland sausages (923kcal 896kcal 923kcal)	8
MORNING PASTRIES 2 Danish pastries of the day (V) (271kcal)	4.5
SMALL PLATES	
CREAMY SPICED SWEETCORN SOUP spring onion, coriander, potato, coconut (VGI) (272kcal)	9.5
BUFFALO CHICKEN THIGHS buttermilk, hot sauce, jalapeños, celery, roasted garlic aioli (624kcal)	11.5
BURRATINA, HERITAGE TOMATO SALAD pickled chilli, pesto, basil (VGIA) (245kcal)	12.5
FRIED CALAMARI chilli, lime, charcoal aioli (461kcal)	10.5
TUNA TARTARE TACOS guacamole, sesame, soy, lime (72kcal)	11.5
STICKY BEEF FILLET NOODLE SALAD	12.5
vegetable slaw, spring onions, chilli, toasted sesame dressing (568kcal)	

Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

## LARGE PLATES

LINIOL I LINIES	
SEARED TUNA NIÇOISE SALAD green beans, new potatoes, olives, smoked anchovy, Burford Brown boiled egg treviso, chicory (267kcal)	22.5
CHICKEN MILANESE Isle of Wight tomatoes, sun blushed toma rocket, Parmesan (1345kcal)	21.5 toes,
HARISSA GRILLED AUBERGINE chickpeas, whipped feta, peas, maple dressing (VGI) (454kcal)	19.5
PRAWN TOMATO LINGUINI PASTA tiger prawns, chilli, basil, roasted cherry vine tomatoes (VGIA) (988kcal)	21.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1672kcal)	19.5
BLUE CHEESE BURGER Gorgonzola cheese, caramelised onions, relish, French glazed bun (1510kcal)	19.5
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)	19.5
GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF from award winning butcher Donald Russe dry aged in Himalayan salt ageing chamb FLAT IRON 220g fries, roasted onion (529kcal)	
PIZZA  MARGHERITA  creamy buffalo mozzarella, tomato sauce basil (V) (1140kcal)	13
CHORIZO & 'NDUJA chorizo, 'nduja sausage, mozzarella (135	15 7kcal)
PORTOBELLO MUSHROOM mushrooms, basil, garlic butter, rocket, Parmesan (1368kcal)	14
SEASONAL fresh toppings of the season (1176kcal)	14



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so,

we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese.